

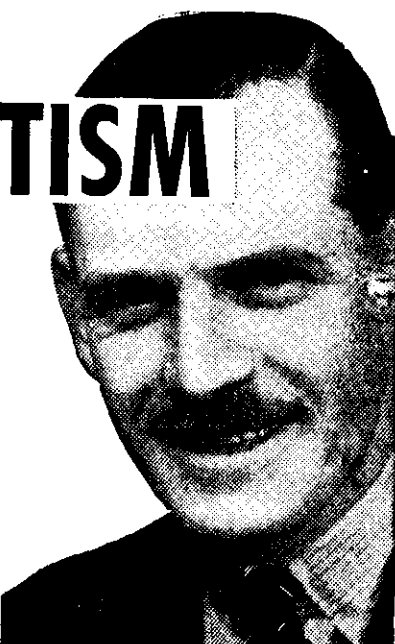
RHEUMATISM

De Witt's Pills quickly freed him from pain!

Mr. W. W. is so grateful for the benefit from De Witt's Pills that he is continually recommending them to others—who also "swear by them."

He writes:—"I state without fear of contradiction that I was a very bad sufferer from rheumatism. Then I heard of De Witt's Pills and decided to give them a trial. They acted like magic—I am now free from pain, but I always keep a bottle in the house. I have recommended them to others, who swear by them. What they have done for me they will do for others, if given a fair trial."

Mr. W. W. De Witt's Pills overcome the pain caused by rheumatism because they tackle the trouble right at the source—weak kidneys. When kidneys are weak and sluggish they allow impurities and poisons, especially excess uric acid, to accumulate in the system. It is then your trouble starts. Until you get your kidneys acting normally again, your pain will continue and get worse.



De Witt's Kidney and Bladder Pills act directly on the kidneys. They tone them up, strengthen them and restore normal healthy activity. You get visible proof of their direct action on the kidneys within 24 hours of taking the first dose.

With kidneys back at work again the real cause of your rheumatic troubles is cleared right out of the system. Then, and only then, will your pain end and the vigour and vitality of good health return again.

DeWitt's KIDNEY AND BLADDER Pills

Specially for Rheumatism, Lumbago, Sciatica, Joint Pains and Kidney Troubles. Obtainable everywhere. Prices—3/6 and 6/6. Start to get well TO-DAY.

RESULT OF COMPETITION

N.Z. FOREST PRODUCTS LIMITED AUCKLAND, N.Z.

The recent Competition attracted thousands of entries, from which the Directors have selected the name

"PINEX"

for the Company's new Fibre Wallboard.

This was suggested by a number of Competitors, and in accordance with the rules of the Competition the £50 Cash Prize has been divided equally between the first ten entries opened containing this name. The sum of £5 has been despatched to each of the following Competitors:—

NEW ZEALAND: Walter Brazendene, Onehunga; C. H. Colechin, Cashmere, Christchurch; W. L. Bell, Public Works Dept., Whangarei; Miss V. P. Barrett, c/o Nat. Bank of N.Z., Palmerston N.; Claude W. Stick, Colac Bay, Southland. AUSTRALIA: Alma L. Glaskin, Mosman Pk., W.A.; L. R. Edwards, Earlwood, Sydney; E. E. Patrick, Unley, S.A.; Mrs. J. M. Banks, Yallourn, Vic.; S. H. Ledger, Nannup, W.A.

The Directors wish to thank all Competitors for their Entries.

"PINEX PRODUCTS" will be of the highest quality and will be in manufacture about the end of this year. Shareholders are requested to use the products of the Company when they appear on the market.

(Continued from previous page)

I think your problem is a difficult one, Joyce: the wife of an expert worker in woods tells me that in her husband's business they find the only thing to do is to line such bins with tin—which could not be very well done at home. Perhaps you could get from a tea-merchant or importer the lead linings of some tea-chests, and line your bins with that. Here is another letter on the subject, from Pukekohe:

Dear Aunt Daisy,

With reference to the lady whose set of bins causes her bread, etc., to smell mouldy, I too, bought such bins. When I noticed the smell I put some lavender flowers in each bin, closed the bins for a few days, then put a layer of paper over the flowers, and put in one bin, flour, in another bread, and in the third, rolled oats, and they were quite all right.

—Pansies (Pukekohe).

Let us know how you get on, won't you, Joyce?

A Nourishing Dish

Dear Aunt Daisy,

In these days when we are becoming educated in food values, we are glad to learn of appetising yet nourishing

dishes; and I wondered if you have ever had the enclosed one sent in. It is a liver dish and will often be found palatable to those who object to fried liver. Then too, there is so much nourishment in the gravy.

Savoury Liver

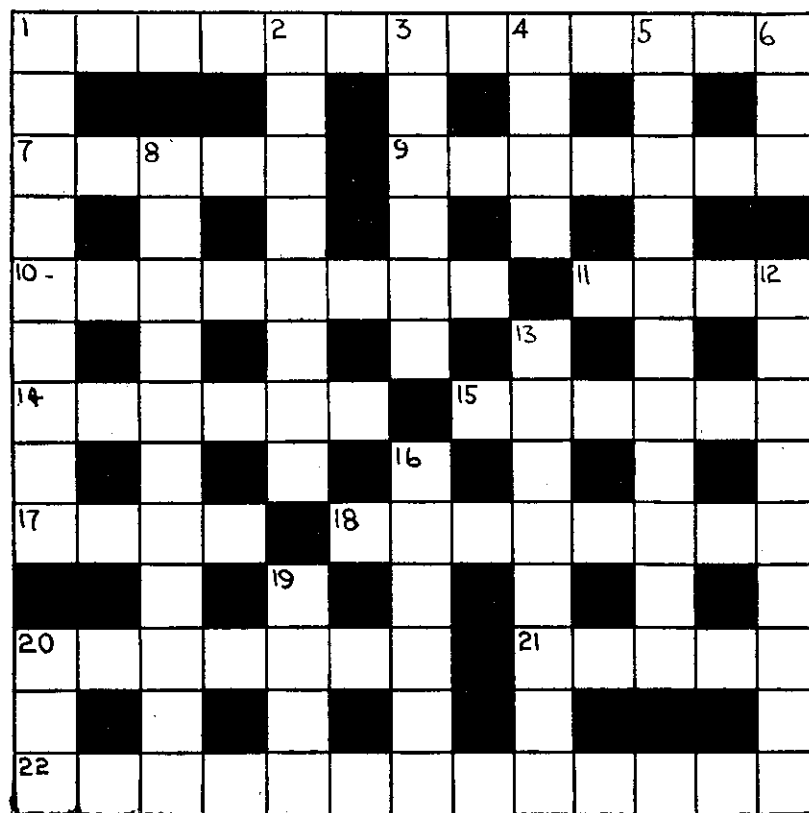
One pound of liver, 3 rashers of bacon, or, if preferred, fresh pork fat, 1 large onion, a thick slice of wholemeal bread, sago, salt and pepper, 1 teacup of water, or vegetable stock or gravy. Cut the liver into pieces about three inches long, also the bacon or pork fat. Soak the bread until moist, squeeze and add to it the onion cut small, the sage, and salt, and pepper. Put the bacon into a baking dish, then lay the liver on top, and then cover with the stuffing mixture, and add the water or stock. Bake in a moderate oven about one hour. After it has been cooking for half an hour, stir all together. If the mixture seems to need it, a little vegetable water can be added about ten minutes before serving. If using a casserole, remove the lid for the last 15 minutes to brown the contents.

Folks who like savoury dishes would enjoy this. My best wishes to you.

—E.S. (Wellington).

The Listener Crossword (No. 52)

(Constructed by R.W.C.)



Clues Across

- Eschewing enthusiasm.
- Gather from a different angle.
- Cold North-West wind in South of France.
- I am confused with a tennis term, but steer a course.
- Stork-like bird found in Siberia.
- This can be so tall!
- Town on West Coast of the South Island of New Zealand.
- Pays, in a way.
- His till it becomes fairly quiet.
- Nonsense.
- Doctrine.
- Cannibals.

Clues Down

- Any ledger is merely traditional.
- Begin tea (anag.).
- It's mad! (anag.).
- Only midding.
- Certain bore (anag.).
- Palindromic name.
- Men even plot for this wrapping.
- You can see the pig sat in this.
- Period.
- Arouse.
- Goat-like Himalayan animal.
- There's nothing in a person of low degree.